

## CLAIMS

1. A meat marinade comprising a fat and a protein, wherein said fat is present in an amount of about 0.1 –25 percent by weight (w%) of the  
5 marinade, preferably 0.3-20 w%, more preferably 0.5-10 w%, and wherein said protein is present in an amount of about 0.05 –10 percent by weight (w%) of the marinade, preferably 0.8 - 6 w%, more preferably 1-5 w%.
2. Marinade according to claim 1, wherein said fat is an animal fat.
3. Marinade according to claim 1, wherein said fat is a plant fat.
- 10 4. Marinade according to any one of claims 1 to 3, wherein said protein is an animal protein.
5. Marinade according to any one of claims 1 to 4, wherein said protein is a plant protein.
6. Marinade according to any one of claims 1 to 5, wherein said  
15 marinade comprises at least one dairy product, preferably a non-fermented dairy product.
7. Marinade according to claim 6, wherein said dairy product is selected from the group consisting of cream, double cream, whipping cream, whole milk, half and half cream (milk cream), whey protein concentrate and  
20 whole evaporated milk.
8. Marinade according to any one of claims 1 to 7, further comprising a flavouring agent, preferably a flavouring agent selected from the group consisting of flavour extracts, flavour concentrates, flavour enhancers, seasonings, herbs, spices, salt, pepper, onion powder, garlic powder, savoury  
25 powders and commercially available flavourings.
9. Marinade according to any one of claims 1 to 8, wherein said marinade is transparent.
10. A concentrated meat marinade which upon dilution or reconstitution yields a meat marinade according to any one of claims 1 to 9.

11. A method for preparing a meat marinade according to any one of claims 1 to 9 or a concentrated meat marinade according to claim 10, comprising combining the components of the marinade.

12. A method for improving the tenderness of a meat product,  
5 comprising contacting said meat product with a marinade according to any one of claims 1 to 9.

13. A method according to claim 12, wherein said contacting comprises churning, mixing, tumbling or agitating said meat product with the marinade.

10 14. A method according to claim 12, wherein said contacting comprises injecting said meat product with said marinade, optionally followed by tumbling said meat product.

15 15. A method according to any one of claims 12 to 13, wherein said meat product is contacted with an amount of marinade of about 10-50 per cent by weight (w%) of said meat product, preferably about 15-40 w%, more preferably about 15-30 w%.

16. A method according to any one of claims 12 to 15, wherein said meat product is a pork, beef, lamb, game, mutton, veal or poultry meat product, preferably a monolithic meat product.

20 17. A method according to any one of claims 12 to 16, wherein said meat product is a fresh, a refrigerated or a frozen and thawed meat product.

18. A method according to any one of claims 12 to 17, wherein said meat product is in the form of slices, cutlets or cubes.

25 19. A method according to any one of claims 12 to 18, wherein said meat product is a bite-size or snack-size meat product.

20. A method according to any one of claims 12 to 19, wherein said meat product is a monolithic piece of a schnitzel, preferably a schnitzel made of pork meat.

30 21. A method according to any one of claims 12 to 20, further comprising refrigerating or freezing said marinated meat product.

22. A method according to any one of claims 12 to 21, further comprising cooking said marinated meat product.

23. A method according to claim 22, wherein said cooking comprises grilling, steam cooking, oven cooking, deep-frying, pan frying or  
5 microwaving.

24. Marinated meat product, preferably a marinated refrigerated, frozen and/or cooked meat product obtainable by a method according to any one of claims 12 to 23.

25. Use of a marinade according to any one of claims 1 to 8.

10 26. A bite-size or snack-size piece of meat with a volume of 1-50 cm<sup>3</sup>, preferably 2- 20 cm<sup>3</sup>, more preferably 2.5-10 cm<sup>3</sup>, which has at least two, preferably at least three, preferably four essentially straight sides.

27. A bite-size or snack-size piece of meat according to claim 26, composed of at least two distinct types of meat, preferably composed of meat  
15 obtained from at least two distinct animals.

28. A marinated bite-size or snack-size piece of meat according to claim 26 or 27, preferably marinated using a marinade according to any one of claims 1 to 9.